1: Blackwood E-5 (1929-1930) 1935
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of the bush, bread-fruits were to be seen lying about on the ground in large quantities in various stages of rottenness, where no one had chanced to pass that way to pick them up.

The bread-fruits are obtained by climbing the tree and knocking them down; those above hand reach are hooked off by jerking them from their stalks with a stick lashed, pointing backwards, on to the end of a long pole.

Bread-fruit is cooked by being laid on the top of a fire of sticks, directly exposed to the flames (Pl. 34). When the outer skin is completely charred, the inside is done to their liking. The blackened skin is scraped off with a black-lip oyster-shell knife, and the soft inside pulled to pieces with the fingers and eaten in great hunks. The large seeds it contains are very much relished. They may be eaten as they are, or cooked again by being laid in the embers, just as we roast chestnuts, which they strongly resemble both in look and flavour. Bread-fruit is never pounded or made into pudding.

Leaves eaten as vegetables. Although the taro plant is cultivated principally for the sake of the tubers, its leaves are also used as food. Other kinds of leaves, grown in the taro garden or wild in the bush, are likewise eaten, also the tender tips of some species of bracken (*Pteris*). They are prepared by being boiled in pots with water, generally sea-water, or with the addition of some sea-water, for the sake of the salt. When done, they look and taste not unlike spinach. In the mountains, where there is no pottery, they are cooked by being thrust into a length of bamboo, without water, the bamboo being then laid on the fire. As I know from experience, the resulting dish is both succulent and tasty. (I was told that pig, cut into small pieces, is also cooked in this way, but I did not see it done.) I have never seen this method of cooking in bamboo without water in use among the coast natives, where it is not necessary since they can obtain, from the women of Malasang, pots in which to boil their food.

Nobody would deliberately cut down a coco-nut palm in order to eat its heart, but if one is blown down, or has to be removed for any reason, the heart is hacked out and eaten with great enjoyment, either raw, or, more frequently, boiled like taro, in a pot lined with leaves.

There is a species of seaweed which can be obtained from the reef at low tide, which is eagerly sought for and eaten just as it comes from the reef, in spite of, or perhaps because of, its saltness.

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Mangoes grow in the bush, but do not, so far as I know, receive any attention, though the locality of each tree is known. When passing anywhere near one, most people will turn aside to gather the fruit. They like to dip it into their lime-pot before taking a bite; this is said to add to the flavour.

Pumpkins and some forms of marrow grow in the taro garden, and in some places are found wild in the bush; possibly these are escapes. They were sometimes offered to me, but are not much used or liked.

Sugar-cane is available. Bits of it are sucked with great relish. It is tough and stringy and not very sweet; probably it suffers from lack of attention. No use is made of it except to suck sections of the cane as we eat sweets.

The long narrow fruit of the small-leaved mangrove (*partî*), which goes red when it is ripe, is collected, skinned, and put into a basket, then it is left in the sea overnight; next morning it is washed in fresh water, boiled, and eaten as a relish, with coco-nut meat.

A small Chili pepper (*nubo*) is used to flavour the water in which other food has been boiled, this liquid is then partaken of at the meal.

2. *Flesh food*

Unless some one chances to kill a wild pig in casual hunting, pig-meat is a luxury reserved for special occasions. Domestic pigs are never killed except for a feast of considerable importance. The prestige of an important feast depends upon the number of pigs that have been killed for it. If enough cannot be procured from the village supply, or caught by the hunters, the natives will, at the present time, pay as much as £10 or £12 of our money—earned as wages in serving as indentured labourers—to a trader or planter who will sell them one.

Unless they have been wounded, wild pigs caught in the bush are generally brought into the village alive. The method of carrying them is to tie the forelegs together, and the hind legs together, and swing the animal on a pole put between the legs. A pig will perhaps be brought in thus in the morning, thrown down on the ground near a hut, and left there for hours until the men are ready to kill it. Killing is usually done by plunging a spear into the animal's body just behind the uppermost foreleg, as it lies on its